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| <b>PRODUCE:</b> | <b>RAMBUTAN</b> |
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|              |            |                |                |
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| <b>TYPE</b>  | <b>N/A</b> | <b>VARIETY</b> | <b>Various</b> |
| <b>CLASS</b> | <b>One</b> | <b>NOTES</b>   |                |

| GENERAL APPEARANCE CRITERIA                |  |
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| <b>Colour</b>                              | Scarlet red, pink or yellow skin depending on variety. Translucent white flesh.  |
| <b>Visual Appearance</b>                   | Leathery skin is covered with firm but not brittle spines up to 15mm long, tapering to the tip. Contains one seed.   |
| <b>Sensory</b>                             | Sweet, sub acid flavour. Juicy, succulent flesh.   |
| <b>Shape</b>                               | Oval shaped fruit.   |
| <b>Size</b>                                | As pre-ordered per requirements, minimum net weight 35g.   |
| <b>Maturity</b>                            | No evidence of deterioration of the spine or browning of the skin. Brix > 19.5.  |
| MAJOR DEFECTS                              |  |
| <b>Insects</b>                             | With evidence of live insects  |
| <b>Diseases</b>                            | With evidence of fungal or bacterial rots.<br>With evidence of discolouration or disfigurement due to viruses  |
| <b>Physical/Pest Damage</b>                | With any unhealed cuts, holes, punctures, cracks in skin; no wounds due to pest damage   |
| <b>Skin Marks/Blemishes</b>                | With obvious bruises   |
| <b>Physiological Disorder</b>              | With deformed or undersized fruit.   |
| <b>Temperature Injury</b>                  | With brown discoloured, withered skin or spines (Dehydration and excessive storage).   |
| MINOR DEFECTS                              |  |
| <b>Physical/Pest Damage</b>                | With superficial cuts, scratches, marks >0.5 sq cm total surface area.<br>With superficial bruising or skin discolouration >0.0 sq cm total surface area.  |
| <b>Skin Marks/Blemishes</b>                | With healed scars >0.5 sq cm total surface area.   |
| CONSIGNMENT CRITERIA                       |  |
| <b>Tolerance Per Consignment</b>           | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.  |
| <b>Packaging &amp; Labelling</b>           | Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container. |
| <b>Shelf Life</b>                          | Produce must provide not less than 14 days clear shelf life from date of receipt.  |
| <b>Receival Conditions</b>                 | Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12 °C  |
| <b>Chemical &amp; Containment Residues</b> | All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.  |
| <b>Food Safety Requirements</b>            | Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.   |